



PINEWOOD

Pinewood Hotel Asian Events Menu

Minimum Numbers 80

Choose 3 from Vegetarian and Non-Vegetarian starters

Vegetarian Starters

- Aloo tikki chaat --spicy potato cakes with yoghurt and tamarind
- Papdi Chaat – Crispy fried pastry with chickpeas, potato, tamarind and mint sauce
- Samosa Chaat – vegetable parcels deep fried and served with tamarind, mint and yoghurt sauce
- Vegetable Punjabi samosas -- deep fried pastry parcels stuffed with potato, vegetable and spices
- Chili garlic Mushrooms – Mushroom stir fried with chili, garlic and peppers
- Chili paneer -- Stir fried cottage cheese in a sweet and spicy garlic sauce
- Paneer Tikka – Cottage cheese marinated in yogurt and spices

Non- Vegetarian Starters

- Lamb Kebabs – Lamb mince seasoned with spices and skewered
- Chicken tikka – Chicken thigh marinated in yoghurt and whole spices and chili
- Fish Amritsari – Skinless fish fillets marinated with tyme, cumin and spices
- Chicken Kebabs – Chicken mince marinated with ginger, garlic and spices
- Meat Samosas – Deep fried filo pastry parcels with seasoned lamb meat
- Chili chicken – Indo Asian chicken stir fry with peppers, chili and onion

Choose 3 dishes from the Mains (SIDES included)

Vegetarian Mains

- Aloo Gobi -- Cauliflower and potato cooked with chili, ginger and fenugreek
- Daal Makhni -- Slow cooked black Lentils finished with cream and fenugreek
- Matter Paneer – Green and peas and cottage cheese in tomato onion gravy
- Tadka Daal -- Yellow dal tempered with garlic and chilies
- Karahi Paneer – Cottage cheese cooked with peppers and coriander
- Moog Daal --- Mung beans cooked with garlic, tomato and cumin
- Saag aloo – Potato and spinach cooked in a creamy garlic sauce



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Non-Vegetarian Mains

Chicken Jalfrezi – Chicken cooked with peppers, onion and spices
Saag Lamb – Lamb cooked slowly with spinach and whole spices
Saag Chicken – Chicken thigh cooked with spinach and spices
Keema matter – Lamb mince cooked with spices and green peas
Traditional chicken Curry – Chicken on bone cooked with whole spice, onion and tomato
Karahi Lamb – Lamb cooked with garlic, ginger and peppers and coriander flavored sauce
Karahi Chicken – Braised chicken thigh with ginger, chilies and peppers
Traditional Lamb curry – Lamb shoulder chunks in a onion, tomato and whole spices gravy

SIDES

Pilau rice – Basmati rice cooked with whole spices
Naan bread – Traditional oven baked bread with flour and milk
Raita – Yoghurt flavored with spices
Asian Salad with tomato onion and cucumber

Choose 1 dish from the Desserts

Rasmalai – Cheese and milk dumplings in sweet milk and almond sauce
Gajjar halwa with Ice cream – Carrot and milk pudding with nuts
Gulab Jamun – deep fried cheese and flour dumpling in sweet sugar syrup
Kheer – Rice and milk pudding with nuts and cardamom

We can cater to Children meals on request (Pizza, Chicken Nuggets and Chips with Ice Cream)